



Press Release – Tsogo Sun – 24/02/2017

Tasting Tsogo Sun's top auction wines

With the buying done, it's time to taste. Tsogo Sun shared some of the auction wines it purchased in a close on R3.7 million shopping spree at the Nederburg and Nedbank Cape Winemakers Guild wine auctions last year at an intimate wine tasting at the Sandton Sun's chefs table.

Tsogo Sun took top honours the third consecutive year for wines purchased by a single bidder at the 2016 auctions. The wines are available at selected Tsogo Sun hotels and restaurants and for purchasing from Café Cru at Montecasino in Johannesburg via their off sales license.

The Auction Wine Tasting event in the vast kitchen at Sandton Sun introduced a selection of the wines to food and wine aficionados and created awareness around the spectacular auction wines that are on offer at selected Tsogo Sun restaurants and hotels.

The event paired wines hand-picked and introduced by Group Sommelier Miguel Chan with a modern take on cheese and wine, courtesy of Executive Chef of Tsogo Sun's Sandton Mile, Garth Shnier.

On the cold menu was Fleur du Cap Unfiltered Semillon 2009 paired with Pea & whipped feta espuma and buckwheat cracker shards; Nederburg Private Bin Sauvignon Blanc Semillon paired with Mascarpone & roasted asparagus panciotti, confit plum tomatoes, and cured smoked pork neck; Almenkerk Chardonnay 2012 and Uitkyk Chardonnay 2009 paired with Smoked kwaito cheese & mushroom cheesecake and mushroom potage.

The hot menu featured Eikendal Merlot 2011 paired with Parmesan, Gruyère & sesame beignet and aged beef carpaccio; Nederburg Private Bin R 181 Merlot 2006 paired with Chevre & beetroot pannacotta and annis basted duck breast; Stellenrust Chenin Blanc 2012 paired with Truffle & Gorgonzola soufflé and apple & celery gazpacho; Bayede 7 Icon Chenin Blanc 2012 paired with Sweet pepper Emmental cheese and lobster rissoles.

The dessert menu included Boplaas Cape Tawny Reserve 1995 paired with Parmesan ice-cream, caramalised onion crisps, choux pastry swans, Blue cheese & pecan nut frangipane tarts, Camembert & baby apple tarte tartin, and Panko fried apricot blue cheese.

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Says Miguel Chan, “The South African wines we select at auctions showcase the exceptional care and effort that winemakers have put in to produce great wines, which in turn echoes our approach to our world-class food & beverage offering throughout the group. Our auction wines will continue to add something special to every occasion – and we look forward to sharing them with our guests.”

At the Nederburg auction on 16 and 17 September, Tsogo Sun bought 327 cases of wine totalling R1.08 million and representing 14.3% of the auction’s total sales, up from last year’s percentage of 10.4% of total sales. The CWG Auction saw Tsogo Sun spend a total of R2 616 800, representing 495 cases and a total of 2 970 bottles.

Tsogo Sun’s portfolio includes over 90 hotels and 14 casino and entertainment destinations throughout South Africa, Africa, the Seychelles and Abu Dhabi. For further information, visit tsogosun.com, follow on Twitter and Instagram @TsogoSun or like on Facebook/TsogoSun.

Video link for the event:

<https://youtu.be/iXbBUIEEs08>